

**BOWEN UNIVERSITY, IWO
COLLEGE OF HEALTH SCIENCES
NUTRITION AND DIETETICS PROGRAMME
2020/2021 SECOND SEMESTER EXAMINATION**

COURSE CODE: NTD 214

COURSE TITLE: INDUSTRIAL TRAINING

TIME ALLOWED: 1.5 HOURS

INSTRUCTION: ANSWER ANY FOUR QUESTIONS

1. a. Name one of the food processing unit you visited and recommend food hygiene practices that should be considered.
b. Define fermentation and explain its importance to health
2. What are the scientific principles involved in bread making, and mention the role of any 4 ingredient used in bread making.
3. a. Most foods are processed before consumption; why?
b. Explain the process of kunu production, mention the food group it belongs and mention other products from which kunu can be produced.
4. a. Differentiate between PKO and palm oil
b. highlight 5 nutritional importance of palm oil.
5. a. List the two toxic components in cassava and describe four unit operations responsible for reducing the component.
b. Describe the process of garri production.